



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Joe'Mar Hooper, MPA  
Health Operations Administrator

[www.milwaukee.gov/health](http://www.milwaukee.gov/health)

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

## Routine Food

Helwig Carbon Products Inc  
Helwig Carbon Products  
8900 W Tower Av  
Milwaukee, WI

**8/7/2014**

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

**Fee Amount:**  
**\$107.00**

### CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
CDC Risk Violation(s):	0	

### Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
2-301.14	An employee took off her gloves, picked up a dirty food pan, rinsed it out, and then went and got clean dishes without washing her hands. Hands need to be washed between dirty tasks and clean tasks. Employees must wash their hands before working with food.	8/21/2014
3-302.11	Raw shell eggs in the walk in cooler were on top of packets of tuna and over small cartons of milk. Keep all the eggs on the bottom shelf. All food must be protected from cross-contamination.	8/21/2014
3-306.11	The salad bar does not have an effective sneeze guard. The salad bar units need to have the lip extending about 2 inches and have end caps extend down to the rim of the food area.	8/21/2014
	Toppings are out in lidded containers. Topping also need to be under a sneeze guard. Install a sneeze guard for the toppings or use shaker bottles with caps. Provide effective food shields.	
3-501.16	Chicken wings in the cambro and in the hot holding box were between 125-130F. Potentially hazardous food must be held hot at 135 degrees or above.	8/21/2014
3-501.17	Undated food items in the walk in cooler include hard boiled eggs, precooked breakfast patties, beef stew, ham and cooked breakfast sausages. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded.	8/21/2014



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3-501.18	Expired chili dated 4/10, expired ham 7/23, expired biscuit gravy dated 7/26 and tzaki sauce with the manufacturer expiration date of 3/14. Food disposed. Potentially hazardous food must be discarded if the container is not properly date marked or has exceeded the time allowed. COS	8/21/2014
3-602.11	Bread, bagels and muffins all need to have the ingredient labels on them with ingredients in descending order, allergen declaration, address of manufacturer with phone number, and net weight. It is no longer acceptable to have it posted on the wall. If it is packaged, it needs to be labeled. There are other alternatives available if you do not package items. Discuss this with your inspector Grade 286-8544. If the supplier will not label all items being received then you may have to get a different supplier. Properly label food.	8/21/2014
5-202.11	Properly repair the following plumbing items:  1. At the mop sink there is a cross connection with the T connector. Remove the black shut off valve under the T connection and hook the green hose directly to the T connect. Water should only shut off by the faucet handles. Repair to code.  2. The prep sink faucets leak a slight bit. Repair all leaks to code.  3. The booster heater for the dishwasher is leaking onto the floor. Repair all dishwasher leaks.  4. The dishwasher pressure guage does not go below 30psi. Optimal pressure for the dishwasher is 15-25psi. Fix or replace pressure guage.  5. At the service counter area the cold deli cooler and the water dispenser drain line goes into a floor receptor. Adjust the pipes so that there is a 1 inch air gap above the receptor.	8/21/2014
5-205.11	At the service line an employee was seen putting a dirty pan into the handsink. Set dirty pans to the side. Handsink was not available for use. Make sure the handsink is always available.	8/21/2014
7-202.12	The sanitizer bucket at the service line was over 200ppm chlorine, use your test strips to determine 100ppm. All toxic materials must be used following the manufacturers directions.	8/21/2014

Good Practice Violation(s): 10

Total Violations: 10

#### Notes:

FDL 2015 ok  
CFM ok

Dishwasher passed 175.1F  
Make sure employees wear hair restraints at all times.

Discontinue storing the half n half in ice. Keep it in the refrigerator. No ice for cold holding.

On 8/7/2014, I served these orders upon Helwig Carbon Products Inc by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature